



ESTAMOS
Abiertos
Lunes a domingo
12:00 pm - 8:00 pm

SEREZ COCINA

MENU

COCINA &
Tradición
+57 3052519880
@Serez_cocina



APPETIZERS & SHARING

Wine + Mini Cheese Board \$ 25.000

A glass of red wine accompanied by mini cheese board with aged cheeses.

Hot Wine + Mini Cheese Board \$ 28.000

A glass of hot red wine with a touch of cinnamon and orange. Accompanied by mini cheese board with aged cheeses.

Uchuva Toasts \$ 15.000

Toasted baguette bread with cream cheese, homemade uchuva jam and balsamic vinegar.

THE TRADITIONAL TOUCH

✓ Church Empanadas \$ 10.000

Mini empanadas, crispy, accompanied with homemade sweet chili sauce.

✓ Patacones \$ 12.000

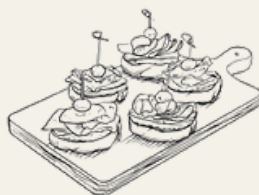
Green plantain patacones, served with homemade hogao and fresh avocado.

Patacón with Shredded Beef \$ 21.000

Crispy green plantain patacón topped with juicy shredded beef and melted mozzarella cheese. Served with crunchy potato chips.

Chicharrón Ceviche \$ 25.000

Chicharrón bites marinated ceviche-style. Accompanied by green plantain chips and avocado purée.



SAVORY CREPES

All our crepes come with potato chips, fresh arugula and cherry tomatoes

Mestizo Crepe \$ 26.900

Juicy beef and pork with sautéed bell peppers, caramelized onions and mozzarella cheese, wrapped in a delicate panela reduction with a citric touch.

Antioqueño Crepe \$ 25.900

Crispy chicharrón pieces with sautéed bell peppers, sofrito onions, fresh avocado and coastal cheese wrapped in a creamy sweet plantain sauce.

Campesino Crepe \$ 27.900

Juicy chicken pieces, corn, mozzarella cheese and sautéed mushrooms, topped with creamy sweet corn sauce.

Serez Crepe \$ 25.900

Juicy pork loin in fine pieces, sautéed bell peppers, sofrito onions and bacon, bathed in a creamy bacon sauce that enhances all its flavor.

✓ Orígenes Crepe \$ 24.000

Fresh avocado, sweet corn, sautéed vegetable mix, mozzarella cheese and garlic mushrooms, bathed in creamy papa criolla sauce.

SWEET CREPES

Choco-berry \$ 20.500

Chocolate cream, strawberries, blueberries and walnuts, topped with vanilla ice cream and chocolate sauce.

Banana & Peach \$ 20.000

Banana and peach slices, bathed in dulce de leche sauce and crushed walnut pieces, accompanied with vanilla ice cream.

Sushi Crepe \$ 19.000

Crepe in the shape of sushi, filled with Nutella, brownie chunks, strawberries, and walnuts. Topped with chocolate sauce and finished with crushed sweet cookie.

WAFLEZA

WAFFLE + BEER

Sweet Red Berry Temptation	24k
Supreme Chocolate	26k
Uchuva Enchantment	25k
Sweet Campesino	25k

Available beers: Club Colombia



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GOURMET SANDWICHES

All our sandwiches come with rustic potatoes.

Pesto Chicken \$ 27.900

Artisan bread with grilled chicken breast in julienne, fresh pesto, arugula, mozzarella, caramelized onions and garlic-roasted cherry tomatoes, topped with balsamic reduction.

Chimichurri Sirloin Tip \$ 29.900

Artisan bread sealed with creamy caramelized mayonnaise and parsley sauce, filled with juicy sirloin tip julienne, mozzarella cheese, sautéed bell peppers and bathed with authentic homemade chimichurri.

Chicken and Mushrooms \$ 26.900

Artisan bread filled with chicken julienne bathed in a creamy mushroom sauce, fresh arugula and mozzarella cheese.

✓ Breaded Eggplant \$ 26.900

Artisan bread with crispy breaded eggplant, mozzarella cheese, fresh arugula and sweet and sour pickle, with a touch of olive oil and garlic.

Shredded Beef \$ 26.900

Lightly golden artisan bread, sealed with cream cheese, filled with juicy house-style shredded beef, mozzarella cheese, ripe plantain pieces, arugula, and crispy breaded onion rings.

WAFFLES

Sweet Red Berry Temptation \$ 19.500

Classic golden waffle, accompanied by artisan red berry jam, fresh strawberries, banana slices and vanilla ice cream with a delicate honey drizzle.

Supreme Chocolate \$ 21.000

Fluffy waffle bathed in Nutella, accompanied by vanilla ice cream, Jumbo chocolate pieces, fresh strawberries and a crunchy chopped walnut topping.

Uchuva Enchantment \$ 19.500

Golden waffle, accompanied by house-made uchuva sauce, vanilla ice cream and grated fresh cheese, balanced with a honey drizzle that enhances the sweet and sour combination.

Sweet Campesino \$ 21.000

Artisan corn waffle, accompanied with grated fresh cheese and guava sweet, finished with a touch of melted butter that highlights its traditional flavor.





WAFFLE + COFFEE

Sweet Red Berry Temptation	24k
Supreme Chocolate	26k
Uchuva Enchantment	25k
Sweet Campesino	25k

Cappuccino, Iced Latte or Hot Latte



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BEVERAGES

FLAVORED SODAS

Passion Fruit	\$ 15.000
Cherry	\$ 15.000
Red Berries	\$ 15.000
Michelada	\$ 10.500

OTHER BEVERAGES

Coca-cola	\$ 5.000
Coca-cola zero	\$ 5.000
Hatsu Tea	\$ 7.000
Breña	\$ 7.500
Club colombia golden	\$ 7.500
Glass of Wine	\$ 15.000

COFFEE

HOT

Single Espresso	\$ 3.000
Double Espresso	\$ 4.500
Americano	\$ 5.000
Capuccino	\$ 8.000
Latte	\$ 7.500

COLD

Classic Cold Brew	\$ 10.000
Citric Cold Brew	\$ 12.000
House Cold Brew	\$ 14.000
Latte	\$ 8.500

FILTERED (2 CUPS)

French Press	\$ 14.000
V60	\$ 14.000
Chemex	\$ 14.000
Japanese Siphon	\$ 14.000

